

Island Barbecue

SATURDAY

CHEF SERVED BUFFET

CEVICHE STATION

Coconut, Tigers Milk, Corn Nuts,
Corn Chips, Pickled Onion,
Pickled Jalapeño, Sweet Potato

CHOICE OF:

LOCAL CATCH OF THE DAY

BABY SHRIMP

SALMON

COLD APPS

SHRIMP COCKTAIL

Cocktail Sauce, Coconut Lime Crema

COLESLAW

Carrot, Creamy Dressing

ISLAND BEET SALAD

Orange Segment, Red Onion, Goat Cheese

KELP CAESAR

Romaine, Wakame Seaweed,
Parmesan, Roasted Tomato

COCONUT CEVICHE

Sweet Potato, Ackee, Corn, Radish,
Coco Leche De Tigre

WATERMELON CAPRESE

Mozzarella, Watermelon, Lime Dressing

GUACAMOLE & CORN TORTILLAS

Jalapeño, Tomato Salsa, Bean Salsa

HOT DISHES

ESCOVITCH SNAPPER

Onion, Red Pepper

LUAU SLOW ROASTED SUCKLING PIG

Mango Chutney, Maui Onion

FIRE PIT JERK CHICKEN

Scotch Bonnet Hot Sauce

FLANK STEAK

Chimichurri Sauce

STEAMED ISLAND CARROTS

Garlic, Ginger

CORN ON THE COB

Butter, Lime, Feta

PUMPKIN & CHICKPEA YELLOW CURRY

COCONUT RICE & BLACK BEANS

JERK CAULIFLOWER

DESSERTS

GINGER RUM CAKE

Caramel Butter Cream, Salted Caramel

COCONUT TRES LECHES

Vanilla Cake, Horchata Cream

PINEAPPLE UPSIDE CAKE

Vanilla Pound Cake, Charred Pineapple Salsa

KEY LIME TARTS

Curd, Vanilla Sweet Dough

S'MORES

Graham Cracker, Marshmallow, Hershey's Chocolate

\$70 PER PERSON

ENJOY 6 LOCAL BREWS FOR A \$58 SUPPLEMENT

plus gratuities



THE PRINCESS BEACH CLUB



DRINK FRESH - DRINK LOCAL